

Woman's Page

How to Fight the High Cost of Living

Easter Is Time for Sunshine—Favors for Easter Luncheons—Many Suggestions for Decorative Schemes—Indiscreet Loving Turns Out Bad—Don't Jump Haphazard Into Love's Net—Dressing the Hair—Subscriber Enjoys Garden Work—Some Carefully Tested Recipes.

FAVORS FOR THE EASTER LUNCHEON.

If Valentine's day is the season for sentiment, and Washington's birthday the opportunity for patriotism, surely Easter is the time for sunshine. Decorations for the Easter table, whether the occasion be a wedding, breakfast, a bridesmaid's luncheon, or a children's holiday-week party, should suggest the gaiety, the freshness and the sunniness of coming spring; and of all the flowers, the glowing golden daffodils and jonquils seem best to convey this idea. Pure white is also appropriate for Easter time, but the dead white Anemone, lilies and lilies of the valley, beautiful and appropriate as these flowers undoubtedly are to the season, have not the springlike charm of the golden jonquil and daffodils and nothing is more delightful as an Easter table decoration than yellow flowers in tall vases of brass which emphasize the golden note of sunshine struck by the blossoms themselves. If brass receptacles are not available, silver bowls or vases will be charming, filled with yellow flowers; or cut glass—on imitation cut glass vases will answer; and beside the golden glow of the floral decoration there should be no other color on the table, the gleaming white napery and shining silverware being sufficient to add further brightness and freshness to the decorative scheme. The real sunshine at Easter time is so needed and so bright that it seems a pity to draw shades and lunch by candlelight, but artificial light is now considered an indispensable adjunct of the fashionable feast at whatever time of day it may occur and alas! the subdued glow of candlelight is far more flattering to most women guests at this end-of-the-season time than the more trying light of day. At the bridesmaid's luncheon, however, there need be no pathetic consideration of complexion and the white and gold luncheon table set out in a cherry dining room with Easter sunlight filtering through lace window curtains will be both possible and desirable.

Bridesmaids are usually only little girls just grown up to womanhood's estate and many of the dainty toys ostensibly intended for children, will hugely delight the young guests. The white Easter rabbits filled with bonbons, for instance, are distinctly lovable with their long, pink lined ears and soft, big brown eyes and one of these rabbits filled with recognizably good candy, or with the now appallingly expensive salted almonds, will be a place-favor bound to please even a grown woman. At a bridesmaid's luncheon to occur this Easter season, each fair guest will have at her plate one of the pretty little clocks of white pyrograph along with a dainty white photograph frame to match, a picture of the hostess adorning the white frame. Every girl these days is collecting a set of white dresser belongings and the clock and frame, inexpensive in themselves will be

much appreciated as luncheon souvenirs.

Little white satin slippers, filled with flowers make charming souvenirs for a bridesmaid's luncheon and of course the slippers will be saved by the recipients to toss after the bridal couple at the ensuing wedding. Footwear in the smaller sizes may often be picked up at bargain prices and three pairs of number one or number two satin slippers will make six place favors and the cost should not be excessive. White pasteboard slippers make pretty place cards and are easy to make. If one cannot draw a pretty slipper free-hand, a pattern may be obtained from any shoe advertisement. The slippers should all be cut from the plain white pasteboard and a tiny rosette of white chiffon attached to each. Many appropriate ready-made favors and place-cards may be obtained for a bridesmaid's luncheon at the novelty shops dealing in such articles. Among the list are small trunks filled with white satin ribbon, wedding bouquets, bridges appropriately gowned and veiled, tiny cars or motor cars with white ribbons streaming from the back, and so on. These designs are done with water-colors on the white paste board and then cut out, a bit of the plain card being left for the name. Any girl skilful with her color brush can make such place-cards for her own luncheon and save the rather high price asked for such trifles in the shops.

Easter cards thrust through with flower pins or jabot pins make charming and acceptable luncheon favors and as much or as little as the bride desires may be expended for the gifts of jewelry. Another charming way to present trinkets or jewelry to Easter bridesmaids is to enclose the gifts in nests of Easter eggs—forty eggs sometimes to a nest, the sizes ranging from mammoth ostrich eggs to tiny humming bird eggs and including the eggs of every known bird and fowl between. Of course the bit of jewelry is hidden away in the smallest egg and much fun and excitement will result from the prolonged search for the gifts.

The elaborately decorated automobiles illustrated will adorn the center of the table at a luncheon of very youthful bridesmaids this year. The car is of snow white wicker and is banked with white Easter flowers all made of paper. Underneath, instead of the usual coils, clutches, sparkling places and other belongings of a self-respecting automobile are pounds and pounds of delicious bonbons. Each Easter egg that swings from the top of the car holds a gift of jewelry, and each downy chick carried as a messenger has tucked away in its "little inside" an interesting fortune to be read aloud by the recipient.

The Easter boat will please the children at an Easter-week party. Captain Goose commands a crew of fluffy chicks and the smartly dressed doll at the prow may represent a prize offered for some simple game, played at the table.

The crepe paper basket is an ordinary basket covered with frills of crepe paper held in place by ribbon. The handle of the basket is also wound with crepe paper. Such a basket may be filled with Easter flowers, toy souvenirs, or white Easter bunnies—each bunny in turn being filled with candy.

INDISCREET LOVING.

(Copyright: 1913: By Laura Jean Libbey.)

You have not forgotten, neither have I.

Those days of unclouded bliss; We could not have fathomed the awful depth.

The pitiful grief of this. Our hearts were young and our love was strong.

And little indeed we knew— The lifetime of sorrow that lay between.

My fate, my life, and you.

How strange it is that in the most important event in life the wisest men and the most thoughtful women will jump haphazard into love's net. The girl who has been carefully reared and educated falls in love with a young man who has refused to take an education offered him. She thinks her heart affair romantic. It is not until after marriage that the glamor wears off and she realizes that she has entered into one of the most indiscreet of marriages. He has little or no ambition and is content to walk the bumble path of life. She is extremely ambitious. He could not take a higher position than the one he holds through lack of the proper education to fill it.

The result is bitter disappointment for the wife, the quenching of hope's fire in her breast. She wishes she had heeded the old proverb, "Look before you leap," into matrimony.

Love is not a sentiment which can be carefully, coldly considered from all sides. But if one is warned of the rashness of their love affair they should heed and at least consider the advice of those who have their best interests at heart. It often happens that a very good woman is captivated by the man whose character will not bear investigation. What folly for her to think that she can reform him. Such marvels seldom or never take place.

It is the height of indiscretion for a man to allow his heart to go out to a maiden whom he realizes he may never wed. She may be a little nursery maid in his sister's employ, the sweetheart of their chauffeur. He should leave such a maid to pursue the even tenor of her ways instead of doing his best to awaken her heart to love for the sake of passing a few pleasant hours. If perchance he is betrothed to some heiress and the wedding day set a heart must break when it comes to telling her the truth

that they may be nothing to each other.

The aged widower of wealth is most indiscreet in choosing for a bride a lassie in her teens. His children call it by another name. It is the height of indiscreet loving to give her the greater share of his wealth to the detriment of his sons and daughters who love him for himself alone and who would share their last crust of bread with him.

Of indiscreet lovings there are no end. Once in a while that which seemed an indiscreet love affair turns out to be quite the opposite. But all is well that ends well.

AD WOMANS P. DRESSING THE HAIR.

Can anything be more beautiful than a clear eyed girl, with her soft, fluffy curls drawn up from her brow loosely, showing her forehead white, and pure, and intelligent? The most becoming style of hair-dressing is made unbecoming by getting a shade too low or too high. If you do not believe this, arrange your hair three times in succession in the same general style, but at a different angle, then take a careful survey of yourself in a triple mirror.

It pays to be particular about angle, not only because of looks but for comfort. Put the mass of your hair in the wrong place and your hats will press heavily on the sensitive nerves of the head.

If one feels that it is bad for the hair to wear it always the same, and if change is to be made, change the style of coiffure rather than the angle of it. The girl who wears her hair low with her hats and high for evening has solved the problem better than the one who fixes her hair just as the notion strikes her, without thought of her nose and chin.

No one is so hopelessly ugly than she cannot be improved by proper hair dressing. Careless hair dressing is one of the tricks of the light comedies, and women who do not wish to appear ridiculous will not indulge in it.

If one would make the most of her good points she must learn first her defects. Having conceived possibilities, work them out just as one would touch up a picture or decorate an ugly room.

Remember: Most women have at least one good point. Perhaps it is a head of beautiful hair or a lovely figure. Make the most of it, dress up to it, as we were, and soon you will be out of the ugly class. E. E. S.

ENJOYS RAISING GARDEN PRODUCTS.

I have been reading the different methods of money making published in this department and think them good. I certainly enjoy raising garden products, especially celery, which is a great money maker. We plant our celery as early in the spring as the ground can be worked and when about three inches high we transplant them. About the middle of August, when it is full grown, I dig a trench and set the celery two or three inches apart, and cover well with dirt, to bleach. Last year I raised six or seven hundred bunches in all. About the first of September I have my garden plowed and fix my beds and set out all the onions that have begun to rot. I take my lettuce and radish seeds that I have saved from spring and sow them. If there is not much cold weather it usually comes on for fall use, but if it does not it will come on early in the spring. If it comes at either of these times I take it to market and get better prices than at any other time.

RECIPES.

Mock Pressed Chicken—Boil a veal shank until the meat is very tender. Remove the meat from the liquor and pick it to pieces or chop it. Boil the liquor down to a pint or a little more, and add a teaspoon of gelatin dissolved in a little hot water and a half teaspoonful of extract of beef. Return the meat to the liquor and season well, adding a little celery seed and parsley cut up fine. A cup of boiled rice stirred into the meat increases the quantity and does not detract from the flavor or attractiveness. Put the mixture into mold and set in a cool place. J. P. D.

Spice Fruit Cake—Beat well for five minutes one of sugar, one third cup of lard, three fourths cup of butter, one egg, one teaspoon of cloves, one half teaspoon of allspice, two teaspoons of cinnamon, one half teaspoon of nutmeg, two cups of flour, one level teaspoon of soda. Pour in half of the batter and add one half cup each of currants and raisins cut in halves, dredged with flour. Put the fruit on the batter in pan, and pour the remainder of batter on top of the fruit. Bake against the table three or four times and bake in moderate oven. The final heating is to give the dough a chance to fall before putting it in the oven, and it will not fall afterward. Cake should be baked two weeks before it is served. K. B.

Chicken With Macaroni—Break one half pound of macaroni into one-inch pieces and boil until tender. Butter a pudding dish, put on the bottom a layer of macaroni, then a layer of boned chicken (minced), bits of butter, pepper and salt. Repeat until the dish is full. Over all pour a cup of cream and bake half an hour. Serve from baking dish. E. H.

Browned Potatoes With Bacon—Pure six small potatoes. Cut three slices of bacon in small squares. Cover the bottom of a baking dish with the bacon and lay the potatoes on it. Cover and bake until the potatoes are well done. Turn them to brown on all sides. Take up the potatoes and

bacon and use the grease for making a brown gravy. M. L. S.

Coating Chocolate Candy—Melt one ounce or one square of unsweetened chocolate, add two tablespoons of milk and two of sugar and a quarter of a teaspoon of butter. Stir until smooth and drop balls of cream candy into it and remove with a fork. If the chocolate becomes too stiff add a few drops of sugar and water syrup and heat again. MRS. G. V. G.

Mushroom Broth—Cut into small pieces one stalk of celery and cook in two cups of water until tender. Add two cups of sweet milk, one half cup of mushrooms chopped, one half teaspoon of extract of beef, salt, pepper and a tiny bit of onion juice. Let simmer a few minutes and serve on toasted crackers. D. K.

Sour Milk Biscuits—To one quart of flour add one teaspoon of soda, one of salt, two tablespoons of lard, and enough sour milk to make a soft dough. Roll, and bake in a hot oven. V. R.

Stuffed Peppers—Wash six bell peppers and remove the seeds. Make a filling of one can of deviled ham, three small Irish potatoes mashed, one bell pepper chopped fine, one ripe tomato, a little onion juice, pinch of pepper and salt, and one half teaspoon of butter. Mix thoroughly and



Do you live in a house or in a home?

"The Homelike House"

Not every house is a home—in the real sense—but any house can be made a cheerful home if you know how. Whether you rent or own the house you live in, in some way you can make it more beautiful, more comfortable, more livable by following the instructions and by carrying out the novel ideas in the Companion's big department, "The Homelike House." It contains suggestions for just about every room in your house. It comes to you among the many other good things in the April number for 15c

If you plan to build

The April Woman's Home Companion is the house-building number. If you dream of building your own home, read the splendid articles that will help you to select the right town, the right plot and the right plans. Architectural designs, plans, specifications, costs, how to begin, how to handle contractors, how to carry out your own ideas, how to make every dollar do a dollar's work. All this and much more in the Woman's Home Companion for April, only 15c

We furnish the plans

A well-known architect has drawn plans, correct in every detail, for a big and for a little house. These plans will save you an immense amount of preliminary bother. Fascinating designs for gardens, lawns, driveways and walks are included, together with beautiful sketches of the houses in charming colors.

If you have longed for a bungalow, here are three of the coziest, homiest little bungalows that you ever saw. Inexpensive but wonderfully attractive. You will find the practical plans in the April Woman's Home Companion for 15c



Six features always included in the 15c Companion for 15c

The Kewpies for the Children (For grown ups too)

Sam Loyd's Puzzle Page (For agile brains)

Fannie Merritt Farmer's Cooking Pages (Something new and something good to eat)

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The Tower Room (An inspiring department for girls)

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You can make your bedrooms bright with bloom the year round. Not the perishable kind in vases, but the livable kind patterned in fresh and exquisite designs that you can stencil upon your curtains, bureau scarf, and bed-covers. You can learn to make these always cheerful and summery designs by getting the April Woman's Home Companion 15c

An ideal kitchen

How many steps a day do you take in your kitchen? The kitchen is the most important room in your home and it should be the most comfortable. Follow the practical time-and-step-saving suggestions in "A Woman's Ideal Kitchen" and you'll have leisure for other things. Yours—in the April Woman's Home Companion, 15c with all its other interesting features, for

Stories to read aloud at home

A sweet, sympathetic tale by Alice Brown; a splendid love story by Bertha Runkle, the author of "The Helmet of Navarre"; a new Jimmie story by Mary Heaton Vorse; "The Gypsy," by Josephine Daskam Bacon; "The Earth Woman," by Mary Brecht Pulver. These are just a part of the feast of good reading in the April Woman's Home Companion 15c

What to wear at home and elsewhere

All the delightful new spring fashions for the young married woman, the business woman and the woman who likes society, you'll find in the April Woman's Home Companion. Twenty pages of the new spring hats and waists, fabrics and trimmings—designed for your every need at home, in business, and for evening wear. 15c A complete fashion magazine for

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A Beautiful Complexion IN 5 MINUTES

If you are fortunate enough to have this skin, catch your eye, you'll be one of the beautiful women in the world. For I will absolutely guarantee to give you a beautiful complexion in 5 minutes WITHOUT COST TO YOU. I will tell you the secret of the world's fairest skin in 5 minutes. I will tell you the secret of the world's fairest skin in 5 minutes. I will tell you the secret of the world's fairest skin in 5 minutes.

Here's the story: I spent the last two years in Europe, and during my travels I discovered an old Parisian physician making Face Kneading. I tried his preparation and was completely amazed at the results—I was delighted—I was transformed—I could hardly believe my own eyes. I from him I purchased the formula, and I completely control it throughout America.

Two months ago I gave out a few samples to women, friends of my friends, and since that time I have been literally swamped with requests for this Parisian Face Kneading. Women have begged me at my home—implored me to give them more of my preparation. Now a company has been formed to market this amazing Face Kneading, and I will make 100,000 more bottles this month.

You can be among them if you desire. The Parisian Face Kneading is made of Birchbark, roses, freckles, blotches, blackheads, large pores, liver spots. Absolutely no staining necessary. Five minutes to that's all that's needed to give you a perfect skin complexion. It's the most amazing preparation in the whole world.

And, in order to introduce it to American women I announce that upon receipt of five cent stamps, to help pay packing, postage, this great skin-wrapping cream, I will send every lady a generous sample to try in her home. I will send you a sample to try in her home. I will send you a sample to try in her home.

Put on fresh every day. Ladies carry it to their purses. It eradicates wrinkles—erases chapping. Really it's the most amazing preparation in the whole world.

After you have received your package, let your lady friends try it. They will be amazed. I will send a package to every lady that sends in five cent stamps, or 10 cents in order.

DOROTHY GUILBERT

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A Skin of Beauty is a Joy Forever.

D. R. Felix Gouard's Oriental Cream or Magical Beautifier.

Removes Tan, Freckles, Pimples, and every blemish from the face, and restores the skin to its natural beauty. It is the result of 54 years' experience. It is the most perfect skin treatment ever devised. It is the most perfect skin treatment ever devised. It is the most perfect skin treatment ever devised.

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FRESH FISH DAILY

Halibut, per pound.....15c Salmon, per pound.....15c

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fill the pepper cases. Sprinkle bread crumbs over the top. Put the peppers in a baking pan and pour in enough hot water to half fill the pan. Add one tablespoon of lard. Put the peppers in oven and when they start to cook baste them with the water and lard. Cook until the peppers shrivel. L. G.

Spanish Ham in Chating Dish—Put one tablespoon of butter in the blender and when it is melted add one teaspoon of minced onion, one half pound of cooked chopped ham, and two tablespoons of diced sweet red peppers. Cover and cook slowly three or four minutes. Beat lightly six eggs and add gradually to the consistency of scrambled eggs. Serve hot. J. G. B.

One would fain arrive at some concrete belief or image of his line of descent in geologic time as he does in the historic period. But how hard it is to do so! Can we form any mental picture of the actual animal forms that the manward impulse has traveled through? With all the light that paleontology throws upon the animal life of the past, can we see where amid the revel of these bizarre forms our ancestor hid himself? Can we see him as a reptile in the slime of the jungle or in the waters of the Mesozoic world? What mark or sign was there upon him at that time of the future that was before him? Can we see him as a fish in the old Devonian seas or lakes? Was he a big fish or a little fish? The primitive fishes were mostly of the shark kind. Is there any connection between that fact that the human sharks of today? Much less can one picture to one's self what his ancestor was like in the age of the invertebrates amid the

myriads of thinking men and unthinking animals that went before him. In the forms of his humbler forbears he has himself lived and died myriads of times to make ready the soil that nurses and sustains him today. He is a debtor to Cambrian and Silurian times, to the dragons and saurians and mastodons that have roamed over the earth. Indeed, what is there or has there been in the universe that he is not indebted to?

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trilobites, for example, of the earlier Paleozoic seas. But we must go back even earlier than that, back to unicellular life and to original protoplasm, and finally back to fiery nebulous matter. What can we make of it all by way of concrete conception of what actually took place—of the visible, eating, warring, breeding animal forms in whose safekeeping our heritage lay? Nothing—John Burroughs in the North American Review.

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Fish Plentiful in Galilee

The abundance of fish in the Sea of Galilee is to this day the wonder of travelers. Most of the fishing done by the Syrians involves the use of nets, probably identical in construction with those of the Apostles, and the best evidence of the fishing having through the centuries been done with nets is to be found in the case with which most of the fish may be deceived with the help of any bait, natural or artificial. The pellucid water of this beautiful lake, with its ever changing reflections, is in striking contrast with the muddy depths of the Jordan, but the silt in that river, however unsightly to the eye, does not seem to inconvenience the fish, which are extraordinarily plentiful even in the lower reaches before it falls into that deathly lake which the Arabs call the Sea of Lot.

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